

DINNERLY



Rustic Beef Meatball Pasta with Summer Basil



35 minutes



2 Servings

Pasta and meatballs are a match made in heaven. The addition of grated sweet potato boosts the yum factor, as well as your daily veg intake, without the kids noticing!

WHAT WE SEND

- 1 sweet potato
- basil
- 250g tagliatelle pasta¹
- beef mince
- 5g old bay seasoning
- 400g diced tomatoes

* The remainder of this ingredient won't be used in this recipe.

WHAT YOU NEED

- 2 garlic cloves
- 2 tbs olive oil
- 2 tbs tomato paste

TOOLS

- medium saucepan with lid
- box grater
- large deep frypan with lid

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 999kcal, Fat 43.4g, Carbs 95.0g, Proteins 53.0g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Peel, then coarsely grate the **sweet potato** with a box grater. Reserve a few small sprigs, then finely chop the **basil** leaves and stems, keeping them separate. Crush or finely chop **2 garlic cloves**.



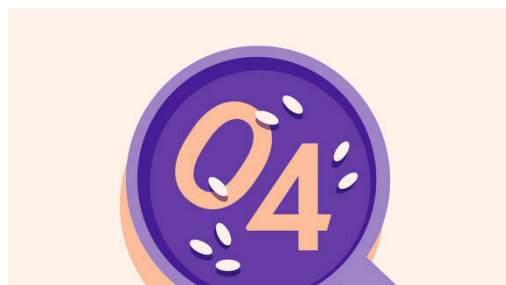
2. Cook pasta

Cook **three-quarters of the pasta*** in the pan of boiling water for 8 mins or until al dente. Reserve **250ml (1 cup) cooking water**, then drain the pasta. Return to the pan and cover to keep warm.



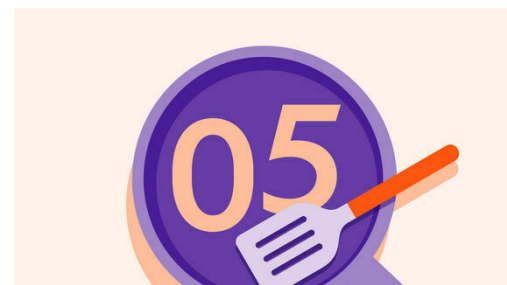
3. Brown meatballs

Meanwhile, put the **beef mince**, **garlic** and $\frac{1}{2}$ **tsp old bay seasoning** in a bowl and season with **salt and pepper**. Using damp hands, combine well, then shape into 10 walnut-sized balls. Heat **2 tsp olive oil** in a large deep frypan over medium heat. Cook the **meatballs**, turning occasionally, for 6-8 mins until browned. Remove from the pan.



4. Start sauce

Heat **1 tbs olive oil** in the pan over medium heat. Cook the **sweet potato** and **basil stems**, stirring, for 5 mins or until tender and starting to brown. Add the **meatballs**, **remaining old bay seasoning**, **reserved pasta water**, **half the tomatoes*** and **2 tbs tomato paste** and stir to combine (see Make it yours).



5. Serve up

Cover the sauce and cook for 10 mins or until the meatballs are cooked through and the sauce is slightly thickened. Stir in the **chopped basil leaves**. Taste, then season with **salt and pepper**. Divide the **pasta** among bowls, spoon over the **meatballs and sauce** and scatter over the **reserved basil**. Drizzle with **2 tsp olive oil** and enjoy!



6. Make it yours

Like your sauces on the sweeter side? Add a little sugar along with the tomatoes.